

State University of New York College at Buffalo - Buffalo State College Digital Commons at Buffalo State

Beer & Wine Menus

Menus

Fall 2012

Fall 2012- Wine Menu

Campus House

Follow this and additional works at: <http://digitalcommons.buffalostate.edu/chbeerandwine>

Recommended Citation

Campus House, "Fall 2012- Wine Menu" (2012). *Beer & Wine Menus*. Paper 5.
<http://digitalcommons.buffalostate.edu/chbeerandwine/5>

This Article is brought to you for free and open access by the Menus at Digital Commons at Buffalo State. It has been accepted for inclusion in Beer & Wine Menus by an authorized administrator of Digital Commons at Buffalo State. For more information, please contact digitalcommons@buffalostate.edu.



RED WINE

Walden Cotes Du Rousillion, France, 2009*gl. 6.00 btl. 30.00*

Broad, rich-tasting red, with luscious berry and plum flavors that feature interesting smoky notes.

Gertrude, Italy, 2009*gl. 6.00 btl. 30.00*

Mostly Sangiovese with a touch of Cabernet and Merlot.

It is a plush wine loaded with rich, ripe fruit and sweet spices.

Mas Sorrer, Spain, 2010*gl. 6.00 btl. 30.00*

Bold, fruit-forward style with aromas of dark berries, plum and a hint of mocha giving way to lush fruit, smooth tannins and smoke on the palate. Powerful, supple, and ready to drink.

“B” de Loudenne, Bordeaux, France, 2010*gl. 6.25 btl. 31.00*

(90% Merlot, 10% Cabernet Sauvignon) Rich and smooth, powerful Bordeaux style merlot with fragrant cedar notes and chocolate berry flavors. A long tarry finish punctuates this beauty.

Hess “Alomi Vineyards” Cabernet Sauvignon, Napa Valley C.A., 2009*gl. 7.50 btl. 36.00*

Dark fruit driven with aromas of boysenberries, black cherries, vanilla and sage.

Ripe flavors of blackberry mix with hints of cedar and graphite, and a slight note of toasty oak.

Lateitia Pinot Noir, Arroyo Grande, California, 2010*gl. 6.50 btl. 32.00*

A soft and silky caressingly smooth mouth-feel, that seduces the palate into submission.

Red currants, cherries, mocha, licorice, peppery smoke, off-set with fine acidity and tannins.

Avalon Cabernet, California, 2010*gl. 4.00 btl. 20.00*

The color is deep violet. Aromas of faint orange, clove and fresh anise spice.

The flavors are ripe lush and straight forward with a black cherry cobbler, and root beer highlights.

Payaña Malbec, Argentina, 2010*gl. 5.50 btl. 27.00*

Deep, ruby color. Hints of rum raisin, succulent prunes and coffee on the nose.

Notes of earth, leather, tobacco and coffee merge to balance the fruit. An elegant texture and easy tannins make this Malbec more delicate than most.

Handcraft Petite Sirah, California, 2010*gl. 5.50 btl. 27.00*

Jammy fruit from beginning to end—starting with aromas of blueberry pie, nutmeg and pepper, finishing with boysenberry, plum, and spice notes. This big wine is anything but “petite.”



WHITE WINE

Bears Print Chardonnay, California, 2010*gl. 6.00 btl. 30.00*

Not your typical California chardonnay, European in style with elegance and finesse upfront yet exhibit superior depth and length of flavor while concluding in a finish that lingers on and on.

Paras Balta, Spain, 2011*gl. 5.00 btl. 25.00*

Pares Balta Blanc de Pacs is soft yellow-green in color with medium body.

It has an enticing nose of ripe pear and apple with a light floral background.

Dry, crisp and bright, this wine has rich flavors of apple, honeydew, peach and mineral notes.

Spy Valley, Sauvignon Blanc, New Zealand, 2011*gl. 6.00 btl. 30.00*

Appealing for its ripeness and fleshy body, offering peach and citrus flavors that have a pungent grassy kick and tangy acidity. Spice, floral and mineral notes punctuate the finish.

Primaterra, Pinot Grigio, Veneto, Italy 2011*gl. 4.50 btl. 22.00*

The aroma has an assertive scent of strawberries, kiwi, banana chips with a hint of flowers.

The palate is delicate, with soft rose petal flavors, followed by infusions of ripe fruit.

KM 501 Kabinet Reisling, Germany, 2010*gl. 6.00 btl. 30.00*

Light and elegant with fresh acidity and only a touch of sweetness. A Minerally style, with white peach and citrus flavors which glide to a spicy finish. It also features notes of granny Smith apple.

Sokol Blosser Evolution Number 9, Oregon, 2009*gl. 6.25 btl. 29.00*

A blend of nine grapes, including; Muller-Thurgau, Pinot Gris, Riesling, Muscat and Semillon.

Pretty lush apricot/peach aromas with ripe pear flavors up front; finishing with a burst of mineral and refreshing citrus that make you reach for another sip.

Wente River Bank Riesling 2009*gl. 5.00 btl. 25.00*

This Riesling is full of honeysuckle and floral lychee aromas. The flavor is crisp and fresh and delivers full varietal flavors. The acid and the semi-sweetness are perfectly balanced for an excellent mouth feel.

Fantinel Prosecco, Italy, N.V.*gl. 5.50 btl. 27.00*

Fresh apples and apricots. Elegant, soft and ripe, with lovely balance.